

48" Dual Fuel Ranges

Wolf dual fuel ranges offer a wide variety of top configurations and standard dualstacked sealed surface burners. The optional infrared charbroiler, infrared griddle and French top allow you to customize your range. The large oven features the Wolf exclusive dual convection system. Both convection ovens offer ten cooking modes. Dual fuel ranges are available in natural or LP gas.





Model DF486C



Model DF486G



Model DF484CG



Model DF484DG



Model DF484F

FEATURES

- Stainless steel exterior finish with island trim included.
- Red, black or stainless steel control knobs (specify with range).
- Stainless steel bezels surround all knobs.
- Dual-stacked, sealed burners, all with simmer capabilities and automatic reignition at all settings.
- Melt feature on 9,200 Btu burner.
- Ten cooking modes, temperature probe and self-clean features.
- Porcelain-coated cast iron continuous top grates.
- Pivoting hidden touch control panel.
- Coaxial temperature displaying oven selector knobs.
- Cobalt blue porcelain oven interiors with halogen lighting.
- Three adjustable oven racks; one fullextension easy glide, one full-extension door glide and one standard (18" oventhree standard).
- Hidden bake element and recessed broil element in each oven.
- Spring/damper door hinge system.





Rotating Cobalt blue oven interior. control panel.

SURFACE FEATURES

Model	DF486C	DF486G	DF484CG	DF484DG	DF484F
Surface Burners 15,000 Btu high / 950 Btu simmer	5	5	3	3	3
Surface Burner 9,200 Btu high / 325 Btu simmer	1	1	1	1	1
Infrared Charbroiler - 16,000 Btu	•		•		
Infrared Griddle – 15,000 Btu		•	•		
Double Griddle – 15,000 Btu				•	
French Top – 15,000 Btu					•

Model numbers are for natural gas dual fuel ranges, add (-LP) to the model number for LP gas.

ACCESSORIES

- Stainless steel risers in 5" and 10" heights, or 20" riser with shelf.
- Red, black or stainless steel control knobs.
- Chrome or brass bezels.
- One piece porcelain-cast wok grate and single burner grate.
- Porcelain-cast two-burner S-grate.
- Set of three standard oven racks.
- One full-extension easy glide rack for 30" oven.
- Broiler pan and temperature probe.
- Hardwood cutting board (griddle models only).
- Bake stone kit.
- Dehydration kit.
- 30" baking sheet kit.

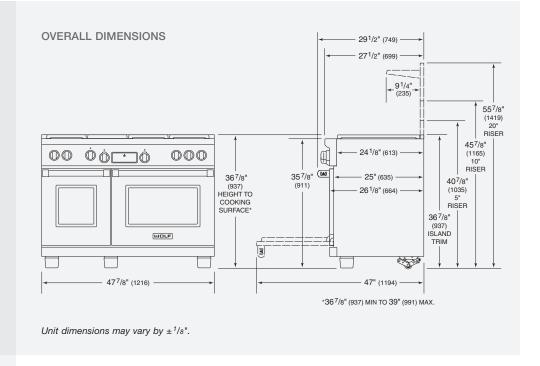
- Griddle cleaning kit.
- Front leg extension covers and rear caster covers.
- High altitude conversion kits.

Accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

> This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.



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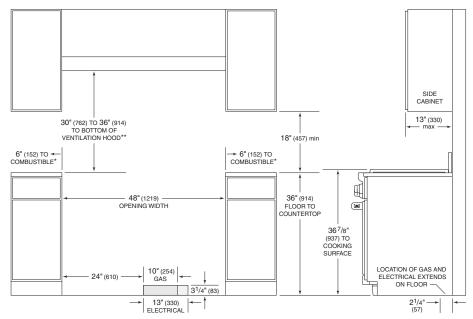
SPECIFICATIONS

Exterior Finish		Stainless Ste	el
Overall Width		47 ⁷ /8	в"
Overall Height (to co	oking surf	face) 36 ⁷ /8	в"
Overall Depth		29 ¹ /2	2"
Large Oven Interior 0	Capacity	4.5 cu	ft
Small Oven Interior 0	Capacity	2.5 cu	ft
Large Oven Interior Dimensions	25" W x 1	6 ¹ /2" H x 19"	D
Small Oven Interior Dimensions	14" W x 10	6 ¹ /2" H x 19"	D
Opening Width		48	3"
Opening Height (to c	ountertop) 36	3 "
Opening Depth		24	1"
Electrical Requireme		240/208 V A 50 amp circu	_
Electrical Rating		W at 240 V A W at 208 V A	_
Total Amps		42.	.5
Shipping Weight		665-750 lb	s

INSTALLATION NOTES

- A riser is required for installations against a combustible surface.
- A Wolf pro wall, chimney, island ventilation hood or hood liner is recommended.
- High altitude conversion kit for LP gas installations above 8,600'. For natural gas above 10,250', contact Wolf customer service.

INSTALLATION SPECIFICATIONS



*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.

**36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

Dimensions in parentheses are in millimeters unless otherwise specified.